

Breadman™

INSTRUCTION
MANUAL



COOL TOUCH
AUTOMATIC BREAD BAKER
MODEL NUMBER TR2828G



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READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.

11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid contacting moving parts.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY



ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. **Unplug from outlet when not in use and before cleaning. To avoid electric shock, never immerse or rinse this appliance in water or any other liquid.**
3. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
4. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
5. To reduce the risk of fire, do not leave this appliance unattended during use.
6. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
7. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
8. Do not use this appliance in an unstable position.
9. Do not use this appliance for other than its intended use.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and (2) the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.



ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

CAUTION: To prevent Plasticizers to migrate from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or placemats between the appliance and the finish of the countertop or tabletop.

Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.

ABOUT YOUR BREADMAN®

- Your new Bread Baker makes up to two 1-pound loaves of bread.
- A special Rapid Setting allows you to complete the bread making process in less than 2 hours. Special recipes must be used for this cycle.
- A special Fast Bake™ setting allows you to complete the bread making process in less than 1 hour. Special recipes must be used for this cycle.
- When it is time to add ingredients, such as fruits or nuts, the Bread Baker will beep. It will maintain ingredient shapes and textures rather than chopping them up with the Kneading Blade. If you use the Timer to delay baking, you may add all the ingredients at the beginning. However, the fruits or nuts may get chopped.
- The crust color of your fresh homemade bread can be controlled for personal preference on some modes. The Bread Baker is preset for medium color crust.
- A programmable Timer lets you wake up to hot baked bread in the morning.
- The Viewing Windows allow you to watch the bread making process.
- The Keep Warm function prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed. This function stops when the Bread Baker is turned off or unplugged.



- This Bread Baker has a power loss memory, which resumes the cycle where it left off if the power failure is no more than approximately 7 minutes.
- Do not cover the Bread Baker with towels or other materials that may prevent steam from escaping. Some steaming from vents is normal.
- Do not place any objects on top of the Bread Baker.
- Unplug the Bread Baker and wait until it cools, then remove any spilled ingredients or crumbs from the Baking Chamber of the Bread Baker by wiping with a damp sponge or cloth. See Cleaning and Storing, pages 19-20.
- Always add ingredients in the order they are specified in the recipe. For best results, accurate measuring of ingredients is vital. Do not put larger quantities than recommended into the Bread Pan as it may produce poor results and may damage the Bread Baker.

IMPORTANT

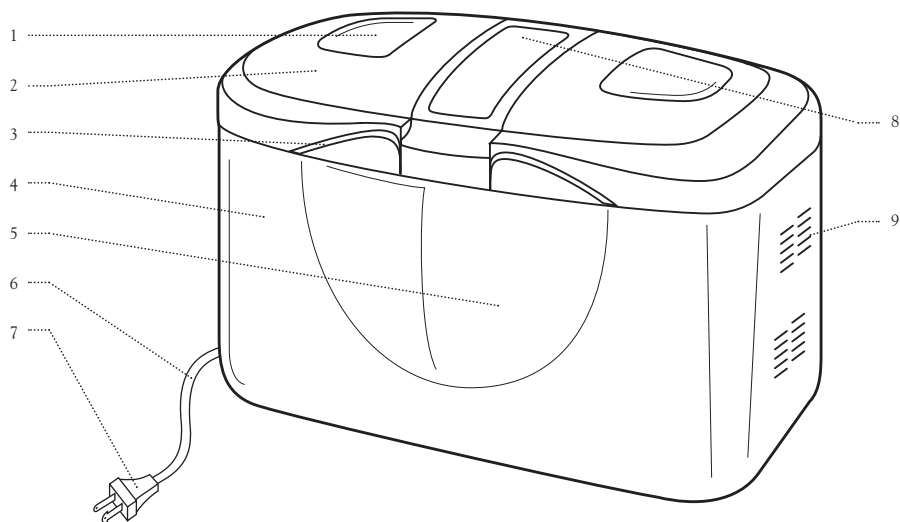
BEFORE YOUR FIRST USE

1. Please fill out warranty information.
2. Unpack and clean the Breadman® Cool Touch Automatic Bread Baker. See Cleaning and Storing, pages 19-20.
3. Place the Bread Baker away from edge of counter on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it. Avoid placing it where it may tip over during use.
4. Plug the Bread Baker into a 120 V ~ 60 Hz outlet.

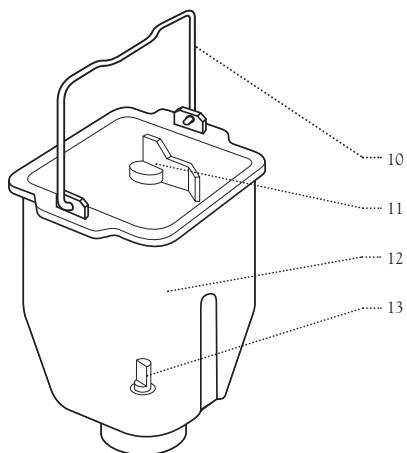


YOUR BREADMAN®

The illustrations in this Instruction Manual are for informational purposes only. You may find your Bread Baker and parts look different, however, the steps for operation are the same.

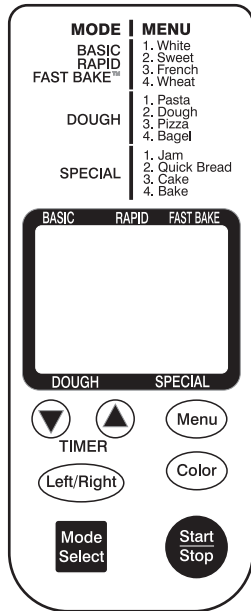


1. Viewing Window
2. Lid(s) (P/N's Left 21707,
Right 21708)
3. Lid Handle
4. Baking Chamber
5. Motor Housing
6. Power Cord
7. Power Plug
8. Control Panel
9. Air Vents
10. Pan Handle
11. Kneading Blade (P/N 21704)
12. Bread Pan (P/N 21703)
13. Drive Shaft





CONTROL PANEL



NOTE: Please peel off the plastic sticker on Control Panel before use. When using the touchpad controls, be sure to press the pad until you hear a beep.

A. Display Window

Shows the mode selected. Shows the menu number(s) selected. Shows the crust color selected. Shows minute-by-minute bread making countdown. Shows delay baking time selected.

B. ▲ ▼TIMER

Use Timer to delay baking. Press ▲ and ▼ buttons to set Timer for delayed completion. The time will decrease or advance in 10-minute increments. Press and hold buttons for faster movement. Timer is not available on some cycles; please check the Bread Baker Cycle Times, page 21.

C. MENU

Press to select the type of bread and combination of your choice. The selected cycle automatically assigns the time needed to complete the process.

D. COLOR

Press to select the desired crust color. Choose from Light, Medium or Dark. The Bread Baker is preset for medium.

E. LEFT/RIGHT

Press to select which pan you would like to use. You can choose to use the left pan only, right pan only, or both pans.

NOTE: If you choose to use only one side, both drive shafts will turn, but only the side you have chosen to bake in will heat.

F. MODE SELECT

Press to select desired bread making time mode. The arrow will point to the selection. When making bread, choose from the following time modes: Basic, Rapid or Fast Bake™. Choose Dough mode for making dough, or Special mode for Jam, Quick Bread, Cake and Bake.

G. START/STOP

Press to start operation or begin Timer countdown for delayed completion. To stop operation or to cancel a Timer setting, press and hold until you hear a beep.

NOTE: Do not press STOP when checking the progress of bread.



USING THE BREADMAN®

Before using the Breadman® for the first time, carefully read all of the instructions included in this manual.

With your new Breadman® Cool Touch Automatic Bread Baker:

- You can use commonly available pre-packaged bread mixes. Follow the instructions on the package.
- You can bake a loaf of bread from scratch. See the recipes included with your Breadman® Cool Touch Automatic Bread Baker for lots of tasty options.
- There are also many bread machine cookbooks available at bookstores nationwide.
- You can make dough for rolls or shaped loaves you'll bake in your own oven.
- Use the Dough Mode to do the mixing and kneading for you, then shape, proof and bake it in the Breadman® Cool Touch Automatic Bread Baker, or in a conventional oven.
- You can make Quick Breads™, jam and pasta dough too!

Inserting and Removing the Bread Pan

- Insert the Bread Pan into the Oven Chamber. Press down until it locks into place.
- Remember to attach your Kneading Paddle **FIRST**, then add the ingredients **BEFORE** inserting the Bread Pan into the Oven Chamber.
- When you remove the Bread Pan after Baking, BE SURE TO WEAR OVEN MITTS to prevent burning. Hold the Handle and lift the Bread Pan up and out of the Bread Baker.
- Remove the loaf by turning the Bread Pan upside down and shaking gently, then check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.



USING THE BREADMAN® (CONTINUED)

Operating Tips

- Use oven mitts when working with bread or any part of the Breadman® that is hot from baking.
- Wipe off crumbs and clean the Breadman®, as needed, after baking.
- Unplug the Breadman® Cool Touch Automatic Bread Baker when you are not using it.
- **It is normal for the Viewing Window to collect moisture during the Rise Cycle.** As your food bakes, the moisture soon will evaporate so you can watch your bread's baking progress.

Caution

- Do not touch the Viewing Window during use. The Viewing Window gets very hot.
- **Don't open the Lid during Baking.** This causes baked products to bake improperly.
- **Don't unplug the Breadman® during Kneading or Baking.** This will stop the operation.
- Your Breadman® features Instant Recall™ Power Failure Back-Up. If the electricity in your home goes out, the Breadman® Cool Touch Automatic Bread Baker's memory stores the active program for up to 15 minutes.

Power Failure Back-Up

NOTE: *Power Failure Back-Up does not cover surges. If you experience frequent surges, please use a surge protector.*

- If your power is out for longer than 60 minutes, and if you are using any dairy products, perishables or meats in your bread, for health, sanitary and other considerations, you should discard the contents of the recipe and start again with new fresh ingredients.



USING THE BREADMAN® (CONTINUED)

Caution

- To protect young children, keep the Breadman® out of their reach when you're not there to supervise – especially during the Kneading and Baking Cycles.
- Use the Breadman® on a flat, hard surface. Don't place it near a flame or heat, or on a soft surface (such as carpet). Avoid placing it where it may tip over during use. Dropping the Breadman® could cause it to malfunction.
- To avoid burns, stay clear of the Steam Vent during Kneading and Baking. Also, do not touch the Viewing Window – it gets very hot.
- ***ALWAYS HANDLE THE HOT BREAD PAN WITH A POT HOLDER OR OVEN MITT.*** After baking, wait for the Breadman® to cool down before touching or cleaning the Bread Pan or internals of the Breadman® without oven mitts.
- Never use metal utensils with the Breadman®. These can scratch the non-stick surface of the Bread Pan.
- Avoid electric shock by unplugging the machine before using a damp cloth or sponge to wipe the interior of the Baking Chamber.
- Never use the Bread Pan on a gas or electric cooktop, on an open flame or in a microwave oven.
- Avoid covering the Steam Vent during Kneading and Baking Cycles. This could cause the Breadman® to warp or discolor.
- Always make sure the Kneading Paddle is removed from the bread prior to slicing.



KNEADING AND BAKING CYCLES

Bread Baking Time Modes

Your new Bread Baker has three baking time modes – Basic, Rapid and Fast Bake™.

Basic

- Choose Basic mode for bread in less than 3 hours. Basic mode uses the least amount of yeast.

Rapid

- Use this mode for bread in less than 2 hours using specially developed recipes. Rapid mode uses Quick•Rise™ yeast.

Fast Bake™

- Select Fast Bake™ mode for bread in less than 1 hour using specially developed recipes. Fast Bake™ mode uses Quick•Rise™ yeast.

Menu

Your new Bread Baker has four types of bread menus — 1 White, 2 Sweet, 3 French, 4 Wheat. You can choose to make two different types of bread at once (within the same baking time mode), the same type of bread in both Bread Pans or only one loaf of bread at a time.

1 White

- The White setting is used for breads that primarily use white flour, but some recipes may include small amounts of whole wheat flour. This setting has the minimum number of rising cycles and the shortest overall time until baking is completed.

2 Sweet

- Use this setting for recipes that use additional sugar or added sweet ingredients such as raisins or dried fruit. Baking temperature is reduced to prevent burning and a longer rise cycle gives the loaves a light, airy texture.

3 French

- Traditionally, French bread has a crispier crust and lighter texture than basic breads. Recipes usually do not include butter, margarine or milk.

4 Wheat

- The Wheat setting is used for recipes with significant amounts of whole wheat or rye flour, oats or bran. The setting has a longer rise cycle to allow heavy wheat and grains to expand. Generally, whole wheat and multi-grain breads are shorter and denser than basic, French or sweet breads.



Dough Modes

These settings only make dough and will not bake bread. Choose from four dough menus or settings: Pasta, Dough, Pizza and Bagel. Remove the dough and shape it to make pasta, pizza, rolls, pretzels or braided breads. Then bake in a conventional oven or prepare pasta as directed. Your machine is preprogrammed to run the same or different types of dough settings at the same time. For example, you can make pasta dough in one pan while making bagel dough in the other.

Menu

- 1 Pasta**
 - Use this setting to mix ingredients for pasta. Roll out dough, cut, then boil in water.
- 2 Dough**
 - The traditional dough setting is used to mix and rise dough for dinner and cinnamon rolls.
- 3 Pizza**
 - The pizza setting is used for mixing and rising pizza crust.
- 4 Bagel**
 - Use this longer setting to make dough for bagels.

Special Modes

These settings can be used to make non-yeast products such as jams, quick breads, cakes and other baked goods. Your machine is preprogrammed to run only one type of specialty setting at a time.

Menu

- 1 Jam**
 - Use this setting for making jam from fresh fruits. Do not double recipes or allow ingredients to boil over into the Baking Chamber. Should this happen, stop the machine immediately. Allow to cool and clean thoroughly.
- 2 Quick Bread**
 - This setting is used to mix and then bake recipes that contain baking powder or baking soda, rather than yeast, to make quick breads.
- 3 Cake**
 - This setting will mix ingredients and then bake recipes that contain baking powder or baking soda, rather than yeast, to make cakes.
- 4 Bake**
 - This setting will bake only for 1 hour and is especially helpful if your bread, quick bread or cake is not quite done. Check every few minutes.



MAKING DOUGH AND BAKING BREAD

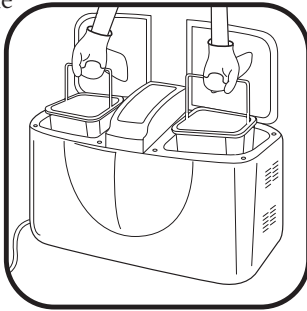
When a bread setting or combination is selected, your new Bread Baker will automatically combine the ingredients, knead and make bread from start to finish. To delay completion, the automatic Timer may be programmed to make bread while you are at work or asleep. See Using The Delay Bake Timer, page 18.

The recipes included with this booklet have been thoroughly tested to ensure best results. Recipes have been created by home economists specifically for this Bread Baker and may not produce acceptable results in other similar bread makers.

For All Bread Settings, Follow These Instructions:

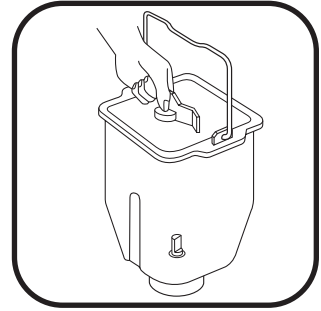
STEP 1

Open the Lid and remove the Bread Pans by **pulling straight up**. It is important to remove the Bread Pans from the unit before putting ingredients into the pans. This will prevent accidentally spilling ingredients into the Baking Chambers.



STEP 2

Attach the Kneading Blades onto the Drive Shafts inside the Bread Pans by lining up the **flat side of the blade with the flat side on the shaft**. Push the blade firmly onto the shaft. Be sure to set the Kneading Blade firmly in place to prevent blade from coming off during operation, which may affect the kneading or mixing. Be sure the Drive Shaft is clean of any residue (i.e. dough). This will ensure the Kneading Blade will fully seat into place and will prevent blade from sticking to the shaft.





STEP 3

When following the recipes, measure ingredients carefully and accurately. To measure liquids, use a see-through liquid measuring cup and check the measurement at eye level.

When measuring dry ingredients, use a standard dry measuring cup and level the ingredients with a straight-edge knife. Slightly

inaccurate measurement can make a difference in results. Use standard measuring spoons and level off with a straight-edge knife. See Measuring Your Ingredients, page 25.

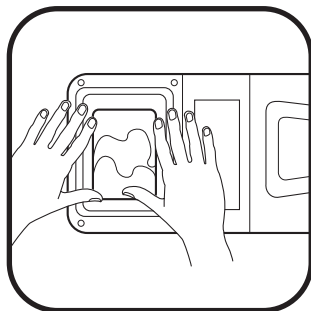


Always add ingredients to the Bread Pan in the order listed and always add yeast last. Be sure the yeast does not touch the liquid ingredients. Be careful not to mix the yeast with any wet ingredients, especially when using the Timer feature. Otherwise, bread may not rise properly.

BREAD TIP: After 5 minutes of kneading, open the Lid of the Bread Baker and check the dough consistency. The dough should form a soft, tacky ball. If too dry, add liquid (1-3 teaspoons at a time). If too wet, add flour (1-2 tablespoons at a time).

STEP 4

Place the Bread Pans back into the Baking Chamber. Push down on each pan until you hear it click firmly into place.

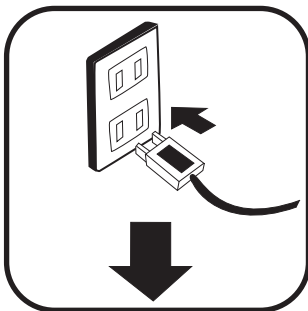


NOTE: If each Bread Pan is not installed properly or firmly clicked into place, the Kneading Blade will not operate.



STEP 5

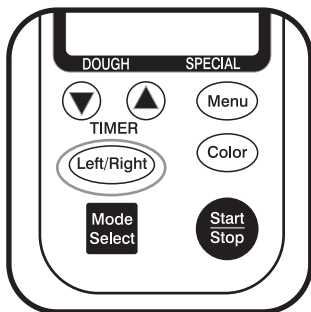
Close the Lid. Connect the plug to a 120 V ~ 60 Hz, AC-only outlet. You will hear a beep. The display will show the default settings of Basic mode bread, 1 White menu time (2:20) for both Left and Right Bread Pans and Medium Crust Color. This indicates that both sides would bake using the basic white bread setting at the same time.



NOTE: *This appliance has a polarized plug (one blade is wider than the other.) As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.*

STEP 6

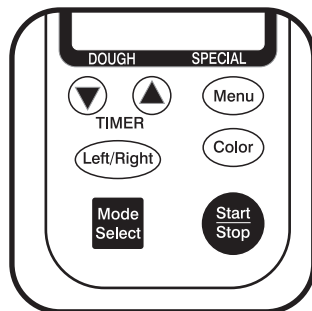
The Bread Baker is preset for using both Bread Pans. Press LEFT/RIGHT button once to choose left side, press again to choose right side. Press third time to return to preset of both Bread Pans.



NOTE: *If you choose to use only one side, both Drive Shafts will turn, but only the side you have chosen to bake in will heat.*

STEP 7

Press the Mode Select button to choose a different mode. There are three bread making choices: Basic, Rapid and Fast Bake™. The other two MODES are Dough and Special. When you press the button, you will hear a beep, and an arrow in the display window will show the mode selected.



BREAD MODES:

Basic - Less than 3 hours.

Rapid - Less than 2 hours.

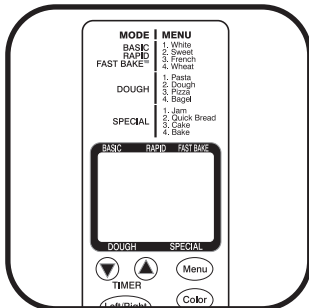
Fast Bake™ - Less than 1 hour

DOUGH MODE SPECIAL MODE



STEP 8

After the correct **MODE** is selected, press the **MENU** button to select the appropriate setting. Each time **MENU** is pressed, you will hear a beep and the number in the Display Window will advance to the next cycle.



When selecting to bake bread in both pans, there are 10 preset combinations for the 4 different Bread Menu settings from which to choose. All of these preset combinations are available in the **BASIC**, **RAPID** or **FAST BAKE™** MODES.

Preset Bread Menu Combinations:

Left	Right	
1	1	
1	2	
1	3	1 White
1	4	2 Sweet
2	2	3 French
2	3	4 Wheat
2	4	
3	3	
3	4	
4	4	

The Breadman® Cool Touch Automatic Bread Baker can bake the same or two different **MENU** settings: White, Sweet, French or Whole Wheat at the same time. In order to bake two different **MENU** settings they must both be in the same bread **MODE** – Basic, Rapid or Fast Bake™. For example, you can make a **Fast Bake™** White and a **Fast Bake™** Sweet at the same time because they are both

from the **Fast Bake™** **MODE**. You cannot make **Basic** White bread on one side and a **Fast Bake™** Sweet on the other side because they are from different **MODE** settings.

When selecting to make dough in both pans, there are 8 preset combinations of the 4 different menu settings from which to choose.

Preset Dough Menu Combinations:

Left	Right	
1	1	
1	2	1 Pasta
2	2	2 Dough
2	1	3 Pizza
3	3	4 Bagel
3	4	
4	3	
4	4	

The Bread Baker can make Pasta and Dough or Pizza and Bagel dough at the same time. But you cannot make Pasta on one side and Pizza dough on the other.

When selecting to use a specialty setting, there are 4 preset menu settings:

Preset Special Menu Combinations:

Left	Right	
1	1	1 Jam
2	2	2 Quick Bread
3	3	3 Cake
4	4	4 Bake

When using the **SPECIAL** **MODE**, the same type of cooking is made on both sides. Two different flavors of a cake such as Carrot and Pound can be made at the same time, but the unit cannot make a Carrot Cake on one side and Jam on the other.

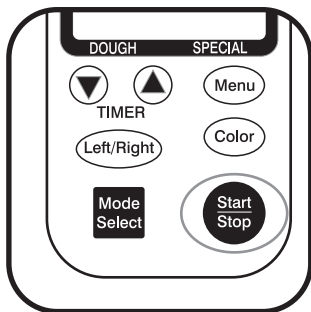


STEP 9

The Bread Baker is preset for Medium crust color for both sides. Press the **COLOR** button to chose a crust color. Light, Medium or Dark when baking bread. The indicator will underline the **COLOR** selected. When baking in both pans, there are 9 preset crust color combinations to choose from. Choose a crust color when using Basic and Rapid mode settings only.

STEP 10

Press the **START/STOP** button to begin. The remaining time will count down in one-minute increments. When the baking time is completed, the Bread Baker will beep five times.



BREAD AND DOUGH TIP: *After 5 minutes of kneading, open the lid of the Bread Baker and check dough consistency. Use a rubber spatula to scrape down the sides of the pan to mix in all of the ingredients. The dough should form a soft, tacky ball. If too dry, add liquid (1-3 teaspoons at a time). If too wet, add flour (½ to 1 tablespoon at a time).*

JAM, QUICK BREAD AND CAKE TIP:

After 5 minutes of mixing, open the lid of the Bread Baker and carefully use a rubber spatula to scrape down the sides of the pan to mix in all of the ingredients.

STEP 11

The Bread Baker is designed with a **Keep Warm** feature that automatically begins when the bake time is completed. This will continue for up to 60 minutes after baking is complete. During this time, the Bread Baker will circulate hot air to keep the bread warm. You may remove the Bread Pan(s) at any time during the Keep Warm cycle. To turn off the Keep Warm feature before the 60 minutes are up, simply press the **START/STOP** button and hold it until you hear a beep. **UNPLUG THE UNIT WHEN FINISHED.** Never leave the unit plugged in when not in use.

NOTE: *The Keep Warm feature does not function on some cycles. See Bread Baker Cycle Times, page 21.*

STEP 12

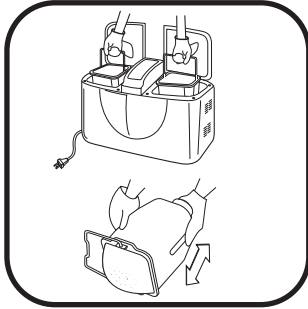
The Bread Baker has convenient viewing windows so that you may watch the progress of the bread as it is mixed, kneaded, and baked. Occasionally, some moisture may form in the window during baking. You may lift the lid to look inside during mixing and kneading stages. However, **DO NOT OPEN THE LID DURING THE BAKING CYCLE**, (approximately the last hour) as this may cause the bread to collapse.

WARNING: *To avoid damaging the Bread Baker, do not put any objects on top of the unit.*



STEP 13

To remove Bread Pans from the machine, use pot holders or oven mitts and pull straight up on the Pan Handles. Turn the pan upside down and shake the bread out onto a wire cooling rack. The Bread Pans have a non-stick finish so the bread should come out easily. Do not use metal utensils to remove bread as they may scratch the non-stick surface.



If you have difficulty removing bread from the Bread Pan, slide a flat rubber or plastic spatula along the sides of the pan to loosen the loaf. Turn the pan over and shake the loaf out. Allow the bread to cool 20-30 minutes before slicing. See Slicing and Storing Bread, page 18.

If the Kneading Blade remains in the bottom of the Bread Pan, fill the Bread Pan with hot water to loosen. If the Kneading Blade remains in the bottom of the bread, use a crochet hook or the end of a mixer beater to remove. Do not use a knife or any other sharp metal object as it will scratch the non-stick coating.

NOTE: *Always check to see where the Kneading Blade is when removing a baked loaf of bread. Make sure Kneading Blade is removed from the loaf before slicing the bread.*

IMPORTANT: *Place warm water in pan immediately after removing bread to prevent Kneading Blade from sticking to the shaft.*

STEP 14

If the temperature in the Baking Chamber is higher than 122° F/50°C, the DISPLAY WINDOW will show “E01”. If the temperature is lower than 14°F/-10°C, the DISPLAY WINDOW will show “E00”. When either of these error messages are displayed, the Bread Baker will not function until it has cooled down or warmed up.



USING THE DELAY BAKE TIMER

13 Hour Delay Bake Timer

Use the Timer feature when you want to delay the completion of the bread. You can set all of the Basic and Rapid modes up to approximately 13 hours later.

To Set The Timer Follow These Instructions:

NOTE: First, follow steps 1 thru 9 in Making Dough and Baking Bread, pages 12-16. Do not use the Timer with recipes that call for perishable ingredients, such as eggs, fresh milk, sour cream or cheese.

1. To set the Timer, decide when you want the bread to be finished. For example, it is now 7:30 p.m. and you want to wake up to two loaves of fresh-baked Sweet bread at 8 a.m., a total of 12½ hours from now. Once the correct bread baking time mode and menu are selected for the recipe, simply set the Timer using the ▲ and ▼ buttons for the total program hours. For greater than 6 hours, use the ▼ button to arrive at your desired time quickly. For less than 6 hours, use the ▲ button.
2. You do not need to mathematically calculate the difference between the setting time and the total hours you want. The machine will automatically adjust to include the setting time.
3. Once you have set the time, press **START**. The colon (:) in the display will flash to indicate that the Timer has been set, and the countdown will begin. The Timer will count down in one-minute increments. When the display reaches 0:00, your bread is complete and the beeper will sound.

SLICING AND STORING BREAD

For best results, place the bread on a wire rack and allow to cool 20-30 minutes before slicing. Use an electric knife or a serrated knife for even slices. For rectangular slices, place the loaf on its side and slice across.

Store unused bread tightly covered, (sealable plastic bags or plastic containers work well) at room temperature for up to three days. For longer storage, (up to one month) place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover or slightly hardened bread may be cut into 2-inch or 1-inch cubes and used in recipes to make croutons, bread pudding or stuffing.



TROUBLESHOOTING

Specific questions about the Bread Baker functions and problems with ingredients or recipes are addressed in the Troubleshooting section on pages 72-75. For better performance, allow the unit to cool completely before beginning to bake a second loaf of bread. You can speed cooling by opening the lid and removing the Bread Pans.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

CLEANING INSTRUCTIONS

CAUTION: To prevent electrical shock, unplug the unit before cleaning. Allow the Bread Baker to cool before cleaning. Do not immerse or splash either the Baking Chamber or Lid in any liquid as this may cause damage and/or electric shock.

For best performance and maintenance, clean the Bread Baker after each use as follows:

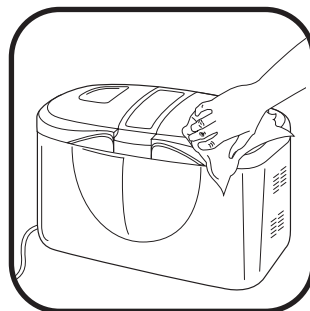
Lids and Baking Chambers

Wipe the Lids and outside of the unit with a damp cloth or slightly damp sponge. Use a damp sponge or cloth to wipe out any flour, crumbs or other materials from the Baking Chambers. Dry thoroughly.

Bread Pans and Kneading Blades

The Bread Pans and Kneading Blades have non-stick surfaces. Do not use any harsh cleansers, abrasive materials or utensils that may scratch the surfaces. Over time, the non-stick surface may change in appearance due to moisture and steam. This is normal and has no effect on its use or quality.

Remove the Bread Pans and Kneading Blades from the Baking Chambers before cleaning. Wipe the outside of each Bread Pan with a damp cloth. **NEVER IMMERSE THE BREAD PANS** in water or other liquid. Wash the inside of the Bread Pan with warm, soapy water, rinse and dry thoroughly. If the Kneading Blade gets stuck, fill the Bread Pan with hot water and soak for 30 minutes or until it loosens and can be removed easily. If the hole in the Kneading Blade becomes clogged, carefully clean it out with a wooden or plastic toothpick. Use care to prevent the toothpick from scratching the blade surface or getting stuck in blade.





CLEANING INSTRUCTIONS (CONTINUED)

Never use any of the following to clean your Bread Baker:

- Paint Thinner
- Benzine
- Steel Wool Pads
- Polishing Powder
- Chemical Dustcloth

CAUTION: DO NOT place any part or parts of the Bread Baker in the dishwasher.



STORING THE UNIT

Be sure to dry all parts before storing including the Viewing Windows. Close the Lids and do not store anything on top of the Bread Baker.



Bread Baker Cycle Times

Mode Menu	P R O C E S S										
	MAX DELAY TIME	TOTAL TIME	KNEAD 1	RISE 1	KNEAD 2	RISE 2	PUNCH	RISE 3	BAKE	WARM	FRUIT & NUT BEEP
BASIC											
1 White	12:20	2:20	5M	5M	20M	40M	30S	22M	48M	60M	2:00
2 Sweet	12:30	2:30	5M	5M	20M	40M	30S	25M	55M	60M	2:10
3 French	12:40	2:40	5M	5M	20M	40M	30S	30M	60M	60M	2:20
4 Wheat	12:50	2:50	5M	5M	20M	40M	30S	50M	50M	60M	2:30
RAPID											
1 White	12:20	1:20	15M	20M	-	-	-	-	45M	60M	1:10
2 Sweet	12:30	1:30	15M	25M	-	-	-	-	50M	60M	1:25
3 French	12:40	1:40	15M	25M	-	-	-	-	60M	60M	1:35
4 Wheat	12:50	1:50	15M	35M	-	-	-	-	60M	60M	1:45
FAST BAKE™											
1 White	N/A	0:45	10M	8M	-	-	-	-	27M	60M	N/A
2 Sweet	N/A	0:50	10M	10M	-	-	-	-	30M	60M	N/A
3 French	N/A	0:55	10M	10M	-	-	-	-	35M	60M	N/A
4 Wheat	N/A	0:58	10M	13M	-	-	-	-	35M	60M	N/A
DOUGH											
1 Pasta	N/A	0:14	14M	-	-	-	-	-	-	-	N/A
2 Dough	N/A	1:30	14M	15M	11M	50M	5S	-	-	-	1:22
3 Pizza	N/A	0:50	20M	30M	-	-	5S	-	-	-	N/A
4 Bagel	N/A	1:50	20M	90M	-	-	5S	-	-	-	1:45
SPECIAL											
1 Jam	N/A	1:05	15M	-	-	-	-	-	50M	-	N/A
2 Quick Bread	N/A	1:43	3M	5M	5M	-	-	-	90M	60M	N/A
3 Cake	N/A	1:34	8M	-	-	-	-	-	86M	-	N/A
4 Bake	N/A	1:00	-	-	-	-	-	-	60M	60M	N/A

M = minute; S = second; 3:13 = 3 hours and 13 minutes; N/A = not available
 (Note: The Fruit and Nut column shows time on display when ingredients are to be added.)



KNOW YOUR INGREDIENTS

It has been said that cooking is an art that relies on the creativity of the chef. Baking bread is much more of a science, since the process of combining flour, water and yeast results in a chemical reaction that produces bread. You must remember that when the ingredients combine with each other, they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the breadmaking process. There are several Bread Baker recipe books available that may use these ingredients.

All-Purpose Flour: All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes. The most popular brands of flour have been tested for quick bread and cakes in the Breadman® Cool Touch Automatic Bread Baker by Salton with excellent results.

Bran: Bran (unprocessed) is the coarse outer portion of the wheat or rye grains that is separated from flour by sifting or bolting. They are often added to bread in small quantities for nutritional enrichment, heartiness and flavor. They are also used to enhance bread texture.

Bread Flour: Bread flour is a high gluten/protein flour that typically has a higher gluten concentration than all-purpose flour. Using bread flour with the Bread Baker will produce loaves with better volume and structure.

Corn meal and Oatmeal: Corn meal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of the bread.

Cracked Wheat: Cracked wheat has a very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

Rye Flour: Rye flour must always be mixed with a high proportion of bread flour, as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

Self-Rising Flour: Self-rising flour contains leavening ingredients that will interfere with bread and cake making. It is not recommended for use with your Bread Baker.

Seven Grain Cereal Blend: Seven grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet.

Vital Wheat Gluten: Gluten manufactured from wheat flour that has been treated to remove nearly all of the starch, which leaves a very high protein content. (Gluten is the protein in the wheat that makes the dough elastic.) Gluten is available at most health food stores and in the baking aisle in many markets. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat) to increase volume and lighten texture.



Whole Wheat Flour: Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce a high, light-textured bread.

Flour Storage: Keep flour in a secure, airtight container. Keep rye and whole wheat flours stored in a refrigerator, freezer or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

NOTE: Flours, while visibly similar, can be very different by virtue of how they were grown, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See the Recipe Tips on page 25 to assist with these experiments.

Yeast: Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. Bread machine, quick or rapid rise yeast is quick acting. Fresh (cake) yeast is NOT RECOMMENDED for use with your Bread Baker.

Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. Often dough that fails to rise is due to stale yeast.

The following test can be used to determine if your yeast is stale and inactive.

1. Place $\frac{1}{2}$ cup of lukewarm (110°F - 115°F / 27°C - 46°C) water into a liquid measuring cup.
2. Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.
3. Allow mixture to sit for 10 minutes undisturbed.
4. The mixture should foam and rise to the 1 cup mark. If this does not occur, discard this yeast and purchase fresh yeast.

NOTE: The basic bread and dough recipes in this booklet were developed using active dry yeast. You may use the chart below to substitute any quick-acting yeast, quick rise, fast rise or bread machine yeast, for the active dry yeast.



Conversion Chart for Quick-Acting Yeast

1 tsp active dry yeast	=	$\frac{3}{4}$ tsp quick-acting yeast
$1\frac{1}{2}$ tsp active dry yeast	=	1 tsp quick-acting yeast
$2\frac{1}{4}$ tsp active dry yeast	=	$1\frac{1}{2}$ tsp quick-acting yeast
1 TBL active dry yeast	=	2 tsp quick-acting yeast

NOTE: The rapid, Fast Bake™ and gluten-free recipes were developed using Red Star® Quick•Rise™ or bread machine yeast. DO NOT substitute active dry yeast in these recipes.

Sugar: Sugar is important for the color and flavor of breads. It also serves as food for the yeast since it supports the fermentation process. Recipes in this book that call for sugar require granulated sugar. Do not substitute powdered sugar unless indicated. In addition, artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Salt: Salt is necessary to balance the flavor of breads and cakes. It also helps crust color develop during baking. Salt limits the growth of yeast. Do not increase the amount of salt shown in the recipes. For dietary reasons, salt may be eliminated. However, the bread may rise higher than normal and it may collapse during baking.

Liquids: Liquids, such as milk (1%, 2%, whole and skim), water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Vegetables, fruit juices and potato water may be used for flavor variety.

Eggs: Eggs add richness and a velvety texture to bread dough and cakes. When the recipe calls for: egg(s) at room temp. + enough water 80°F/27°C to =(equal), any size egg(s) may be used. Place the cracked egg into a liquid measuring cup then add enough water to equal the amount listed in the recipe. The gluten-free bread and cake recipes call for specific size eggs.

Fats: Shortening, butter and oil shorten, or tenderize, the texture of yeast breads. However, breads that call for fat stay fresh longer. If butter is used directly from the refrigerator, it should be cut into small pieces for easier blending during the Kneading Cycle.

Baking Powder: Baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as the chemical reaction works when liquid ingredients are added and again when heat is applied.

Baking Soda: Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during baking process.



Measuring Your Ingredients

The most important step when using your Bread Baker for making bread is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients into the baking pan in the order given in each recipe.

Liquid Measurements: Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients. Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate mark of measurement. A “guesstimate” is not good enough, as it could throw off the critical balance of the recipe.

Dry Measurements: Dry ingredients must be measured using standard size dry measuring cups. These cups are available in various sizes. Gently spoon dry ingredients into the measuring cup and level off with a knife. Do not scoop or tap measuring cup, as this will pack the ingredients. This extra amount could affect the balance of the recipe. Do not sift flour in bread making.

When measuring small amounts of dry or liquid ingredients (i.e. yeast, sugar, salt, dry milk, honey or molasses), a standard measuring spoon must be used. Measurements must be level, not heaping.

The Breadman® Bread Baker produces delicious baked goods with ease. This marvelous machine asks only that you carefully follow the recipe instructions. In most cooking, a pinch of this and a dash of that is fine, but this is not the case for automatic Bread Bakers. Using this Bread Baker requires that you accurately measure each ingredient.

RECIPE TIPS

Creating Your Own Yeast Breads: Even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented machine with a computer brain, dough is mixed, kneaded, proofed and baked without you being present. The Bread Baker will also prepare dough for you to shape and bake in a conventional oven. The recipes included in this book were developed for this machine. Each recipe features ingredients that best compliment a particular loaf of bread and each was tested in our machines. It is extremely important not to exceed the amount of flour specified in each recipe, approximately $2\frac{1}{4}$ - $2\frac{1}{2}$ cups, or an unsatisfactory baking performance could result. When using your own yeast bread recipes to bake an old favorite, use recipes in this cookbook as a guide for converting portions from your recipe to your Bread Baker.



RECIPE TIPS (CONTINUED)

Special Glazes for Yeast Breads: Give your just-baked bread a professional finish. After glazing, generously sprinkle with your choice of poppy, sesame or caraway seeds, if desired. Select one of the following special glazes to enhance your bread.

Egg Glaze: Beat 1 large egg and 1 tablespoon of water together, brush generously over dough. Note: Apply to breads just before baking.

Melted Butter Crust: Brush melted butter over just-baked bread for a softer, tender crust.

Milk Glaze: For a softer, shiny crust, brush just-baked bread with milk or cream.

Sweet Icing Glaze: Mix 1 cup sifted icing sugar with 1 to 2 tablespoons of milk until smooth to make a consistent glaze. Drizzle the glaze over raisin bread or sweet breads when they are almost cool.

Bread Mixes and Other Recipe Books: You can use prepackaged bread mixes or other bread machine recipes in your Bread Baker. Follow package or recipe directions for making 1 lb. loaves. Do not exceed the bread pan capacity.

Checking Dough Consistency: Although the Bread Baker will mix, knead, and bake bread, it is absolutely necessary that you learn to recognize the condition of your dough. The ratio of flour to liquid is the most critical factor in any bread recipe, yet most easily remedied. After five minutes in the knead stage, open the machine to check the dough's consistency. The dough should be in a soft, tacky ball. If it is too dry, add liquid 1-3 teaspoons at a time. If it is too wet, add ½ - 1 tablespoon of flour at a time.

High-Altitude Baking: In high-altitude areas (over 3,000 feet) dough tends to rise faster as there is less air pressure. Therefore, less yeast is necessary. For more information or High Altitude Baking guides contact:

Colorado Cooperative Extension Resource Center

Toll free: (877)692-9358

E-mail: CERC@vines.colostate.edu

Website: www.ext.colostate.edu

In dry climates, flour is drier and requires slightly more liquid.

In humid climates, flour is wetter and will absorb less liquid. Therefore, slightly more flour is required.



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BASIC BREAD RECIPES

We suggest starting your bread baking with this Basic White Bread recipe. Follow each step carefully. These steps have been written to eliminate the most common errors in bread baking and may be helpful for any recipe.

Basic White Bread

	1 lb.
water 80°F/27°C	$\frac{3}{4}$ cup + 1 TBL
oil	1 TBL
sugar	1½ TBL
salt	1 tsp
dry milk	1 TBL
bread flour	2¼ cups
Red Star® active dry yeast	1¼ tsp

Use Basic mode and 1 White menu

Method

1. Remove the Bread Pan from the Bread Baker. Attach the Kneading Blade onto the Shaft. Make sure all ingredients except water are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C/baby bottle temperature) and pour into the Bread Pan.
3. Use a measuring spoon to measure the oil and add to the Bread Pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the Bread Pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the Bread Pan.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the Bread Pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
7. Place the Bread Pan into the Bread Baker. Push down on rim until it snaps into place. Close the Lid.
8. Select Basic mode and 1 White menu and set Timer to delay, or press **START** for immediate start.



BASIC BREAD RECIPES (CONTINUED)

9. After 5 minutes of kneading, check the dough ball. It should be slightly tacky to the touch. Add more water or flour if necessary. At this time, use a rubber spatula to push down any dough or flour that may be on the sides of the Bread Pan.
10. When the beeper sounds, the bread has finished baking and the keep warm cycle will start.
11. Press **STOP** and use oven mitts to carefully remove the Bread Pan at any time during the keep warm process.

CAUTION: THE BAKING CHAMBER, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

12. Turn Bread Pan upside down and shake several times to release the bread. Do not use metal utensils inside the Bread Pan or bread machine. Remove the Kneading Blade and allow loaf to cool standing upright on wire rack approximately 20-30 minutes before cutting.
13. If bread loaf does not easily release from pan, allow it to sit on a heat resistant surface 5 minutes, then remove. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSE THE BREAD PAN IN WATER, see CLEANING INSTRUCTIONS.

Egg Bread

	1 lb.
egg, room temp. + enough water 80°F/27°C to =	1 ¾ cup + 1 TBL
oil	1 TBL
sugar	4 tsp
salt	1 tsp
dry milk	2 TBL
bread flour	2 cups + 2 TBL
Red Star® active dry yeast	1½ tsp

Use Basic mode and 1 White menu



BASIC BREAD RECIPES (continued)

Fat Free White Bread

	1 lb.
water 80°F/27°C	¾ cup
applesauce	1 TBL
sugar	1½ TBL
salt	1 tsp
dry milk	1 TBL
bread flour	2¼ cups
Red Star® active dry yeast	1¼ tsp

Use Basic mode and 1 White menu

Corn Bread

	1 lb.
egg, room temp. +	1
enough water 80°F/27°C to =	¾ cup + 1 TBL
oil	2 TBL
sugar	2 TBL
salt	1 tsp
dry milk	¼ cup
bread flour	2 cups
corn meal	¼ cup
Red Star® active dry yeast	1½ tsp

Use Basic mode and 1 White menu



BASIC BREAD RECIPES (CONTINUED)

Potato Bread

	1 lb.
egg, room temp. +	1
enough water 80°F/27°C to =	¾ cup
oil	2 TBL
sugar	4 tsp
salt	1 tsp
dry milk	2 TBL
white pepper	⅛ tsp
instant potato buds	¼ cup
green onion tops, chopped	1 TBL
bread flour	2 cups + 2 TBL
Red Star® active dry yeast	1½ tsp

Use Basic mode and 1 White menu

Jalapeño Bread

	1 lb.
water 80°F/27°C	½ cup
oil	1½ TBL
canned whole kernel corn, well drained	½ cup
jalapeño peppers, well drained	2 TBL
sugar	1 TBL
salt	½ tsp
bread flour	2 cups
corn meal	⅓ cup
fresh cilantro, chopped	2 tsp
Red Star® active dry yeast	1½ tsp

Use Basic mode and 1 White menu



BASIC BREAD RECIPES (CONTINUED)

Hearty Nut Bread

	1 lb.
water 80°F/27°C	1 cup
oil	2 tsp
molasses	3 TBL
salt	1 tsp
oatmeal, regular or quick	⅓ cup
whole wheat flour	⅔ cup
bread flour	1⅓ cups
walnuts, chopped*	⅔ cup
Red Star® active dry yeast	1¾ tsp

**Add at the beep*

Use Basic mode and 2 Sweet menu

Cinnamon Raisin Nut Bread

	1 lb.
water 80°F/27°C	¾ cup
oil	1 TBL
cinnamon	½ tsp
dark brown sugar	1½ TBL
salt	1 tsp
dry milk	1 TBL
bread flour	2¼ cups
raisins*	⅓ cup
nuts*, chopped	⅓ cup
Red Star® active dry yeast	1¾ tsp

**Add at the beep*

Use Basic mode and 2 Sweet menu



BASIC BREAD RECIPES (CONTINUED)

Honey Granola Bread

	1 lb.
water 80°F/27°C	¾ cup + 2 TBL
oil	2 TBL
honey	2 TBL
salt	½ tsp
dry milk	2 TBL
bread flour	2½ cups
granola cereal	⅔ cup
Red Star® active dry yeast	1½ tsp

Use Basic mode and 2 Sweet menu

Dill Bread

	1 lb.
egg, room temp. +	1
enough yogurt 80°F/27°C to =	¾ cup + 3 TBL
oil	1 TBL
sugar	4 tsp
salt	1 tsp
bread flour	2 cups
dried dill weed	1½ tsp
dehydrated onion	2 tsp
Red Star® active dry yeast	1½ tsp

Use Basic mode and 2 Sweet menu



BASIC BREAD RECIPES (CONTINUED)

Cranberry Nut Bread

	1 lb.
water 80°F/27°C	¾ cup
oil	1 TBL
sugar	1½ TBL
salt	1 tsp
dry milk	1 TBL
lemon peel	1 tsp
bread flour	2¼ cups
dried cranberries or dried cherries*	⅓ cup
walnuts, chopped*	¼ cup
Red Star® active dry yeast	1¾ tsp

**Add at the beep*

Use Basic mode and 2 Sweet menu

Sweet Walnut Bread

	1 lb.
water 80°F/27°C	¾ cup
oil	1 TBL
salt	1 tsp
dry milk	1 TBL
sugar	1½ TBL
bread flour	2 cups
walnuts, chopped*	⅓ cup
Red Star® active dry yeast	1½ tsp

**Add at the beep*

Use Basic mode and 2 Sweet menu



BASIC BREAD RECIPES (CONTINUED)

French Bread

	1 lb.
water 80°F/27°C	¾ cup + 2 TBL
oil	1 TBL
sugar	1 TBL
salt	1 tsp
bread flour	2¼ cups
Red Star® active dry yeast	1¼ tsp

Use Basic mode and 3 French menu or Regular Dough mode and 2 Dough menu for hand shaping

Hand Shaping

1. Place dough on a lightly floured surface. Let dough rest for 5 minutes.
2. Cut dough into halves. Roll each portion into a long rope and place in trough of a lightly greased, double trough baguette pan (maximum 3-inch wide trough) or on a lightly greased cookie sheet.
3. Glaze each baguette with white egg. Slash 5 times diagonally with a very sharp knife or pair of scissors. Place in a warm, draft-free spot to rise until doubled in size, about 45 to 60 minutes.
4. Glaze unslashed portions again with egg white. Bake in preheated 400°F/295°C oven for 25 to 30 minutes or until deep brown.

French Variation Bread

	1 lb.
water 80°F/27°C	¾ cup + 2 TBL
sugar	1 TBL
salt	1 tsp
bread flour	2¼ cups
Red Star® active dry yeast	1¼ tsp

Use Basic mode and 2 French menu



BASIC BREAD RECIPES (CONTINUED)

Italian Herb Bread

	1 lb.
water 80°F/27°C	$\frac{3}{4}$ cup + 2 TBL
dry milk	1 TBL
sugar	1 TBL
salt	1 tsp
bread flour	$2\frac{1}{4}$ cups
dried Italian seasoning	1 tsp
Red Star® active dry yeast	$1\frac{1}{4}$ tsp

Use Basic mode and 2 French menu

Whole Wheat Bread

	1 lb.
water 80°F/27°C	$\frac{3}{4}$ cup
oil	2 TBL
brown sugar	2 TBL
salt	1 tsp
whole wheat flour	$2\frac{1}{4}$ cups
Red Star® active dry yeast	$2\frac{1}{4}$ tsp

Use Basic mode and 4 Wheat menu



BASIC BREAD RECIPES (CONTINUED)

Pumpernickel Bread

	1 lb.
egg, room temp. + enough water 80°F/27°C to =	1 ¾ cup + 1 TBL
oil	1 TBL
honey	2 TBL
dry milk	1 TBL
salt	1 tsp
rye flour	½ cup
whole wheat flour	½ cup
bread flour	1 cup
caraway seeds	1 TBL
unsweetened cocoa	2 TBL
instant coffee granules	1 tsp
Red Star® active dry yeast	1½ tsp
Use Basic mode and 4 Wheat menu	

Light Wheat Bread

	1 lb.
water 80°F/27°C	¾ cup
oil	1 TBL
brown sugar	2 TBL
salt	1 tsp
dry milk	1 TBL
bread flour	1¾ cups
whole wheat flour	¼ cup
Red Star® active dry yeast	1 tsp
Use Basic mode and 4 Wheat menu	



BASIC BREAD RECIPES (CONTINUED)

Onion Rye Bread

	1 lb.
egg, room temp. + enough water 80°F/27°C to =	1 ¾ cup + 1 TBL
oil	1 TBL
honey	2 TBL
dry milk	1 TBL
salt	1 tsp
bread flour	1 cup
whole wheat flour	½ cup
rye flour	½ cup
caraway seeds	1 TBL
dehydrated onion	2 TBL
Red Star® active dry yeast	1½ tsp
Use Basic mode and 4 Wheat menu	

Whole Wheat Cinnamon Raisin Walnut Bread

	1 lb.
egg white, room temp. + enough water 80°F/27°C to =	1 ¾ cup
oil	1½ TBL
honey	2 TBL
salt	1 tsp
whole wheat flour	2 cups
cinnamon	¾ tsp
raisins*	⅓ cup
walnuts, chopped*	⅓ cup
Red Star® active dry yeast	2 tsp
*Add at the beep	
Use Basic mode and 4 Wheat menu	



RAPID BREAD RECIPES

White Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
sugar	4 tsp
salt	1 tsp
dry milk	1 TBL
bread flour	2¼ cups
Red Star® Quick•Rise™ yeast	2¼ tsp

Use Rapid mode and 1 White menu

Honey Oatmeal Bread

	1 lb.
water 80°F/27°C	¾ cup
oil	1 TBL
honey	¼ cup
salt	1 tsp
oatmeal, quick or regular	½ cup
dry bread flour	2¼ cups
Red Star® Quick•Rise™ yeast	2¼ tsp

Use Rapid mode and 1 White menu



RAPID BREAD RECIPES (CONTINUED)

Corn Bread

	1 lb.
egg, room temp. +	1
enough water 80°F/27°C to =	¾ cup + 1 TBL
oil	2 TBL
sugar	2 TBL
salt	1 tsp
dry milk	¼ cup
bread flour	2 cups
corn meal	¼ cup
Red Star® Quick•Rise™ yeast	2¼ tsp
Use Rapid mode and 1 White menu	

Cranberry Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
salt	1 tsp
orange peel, grated	1 tsp
sugar	1 TBL
dry milk	1 TBL
bread flour	2¼ cups
cranberries, dried-sweetened*	⅓ cup
Red Star® Quick•Rise™ yeast	2¼ tsp
*Add at the beep	
Use Rapid mode and 2 Sweet menu	



RAPID BREAD RECIPES (CONTINUED)

Cinnamon Raisin Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
sugar	1 TBL
salt	1 tsp
dry milk	1 TBL
oatmeal, quick or regular	½ cup
bread flour	2 cups
cinnamon	¾ tsp
raisins*	¼ cup
walnuts*, chopped	¼ cup
Red Star® Quick•Rise™ yeast	2½ tsp

**Add at the beep*

Use Rapid mode and 2 Sweet menu

Sweet Bread

	1 lb.
egg, room temp. +	1
enough water 80°F/27°C to =	¾ cup + 1 TBL
butter, softened	2 TBL
sugar	3 TBL
salt	1 tsp
dry milk	1 TBL
bread flour	2¼ cups
Red Star® Quick•Rise™ yeast	2¼ tsp

Use Rapid mode and 2 Sweet menu



RAPID BREAD RECIPES (CONTINUED)

French Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
sugar	1 tsp
salt	1 tsp
bread flour	2¼ cups
Red Star® Quick•Rise™ yeast	2¼ tsp
Use Rapid mode and 3 French menu	

Italian Herb Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
olive oil	1 TBL
sugar	1 TBL
salt	1 tsp
bread flour	2¼ cups
dried Italian seasoning	1½ tsp
Red Star® Quick•Rise™ yeast	2¼ tsp
Use Rapid mode and 3 French menu	



RAPID BREAD RECIPES (CONTINUED)

Hearty Nut Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	2 tsp
honey	3 TBL
salt	1 tsp
dry milk	1 TBL
whole wheat flour	1 cup
bread flour	1⅓ cups
walnuts*, chopped	½ cup
Red Star® Quick•Rise™ yeast	2¼ tsp

**Add at the beep*

Use Rapid mode and 4 Wheat menu

Caraway Rye Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
molasses	2 TBL
salt	1 tsp
dry milk	1 TBL
rye flour	¾ cup
whole wheat flour	¼ cup
bread flour	1½ cups
caraway seeds	1 TBL
Red Star® Quick•Rise™ yeast	2¼ tsp

Use Rapid mode and 4 Wheat menu



RAPID BREAD RECIPES (CONTINUED)

Light Wheat Bread

	1 lb.
water 80°F/27°C	$\frac{3}{4}$ cup + 1 TBL
oil	1 TBL
salt	1 tsp
brown sugar	2 TBL
dry milk	1 TBL
whole wheat flour	$\frac{1}{2}$ cup
bread flour	$1\frac{3}{4}$ cups
Red Star® Quick•Rise™ yeast	$2\frac{1}{4}$ tsp

Use Rapid mode and 4 Wheat menu

Whole Wheat Bread

	1 lb.
water 80°F/27°C	$\frac{3}{4}$ cup + 2 TBL
oil	2 TBL
salt	1 tsp
brown sugar	3 TBL
dry milk	2 TBL
whole wheat flour	$2\frac{3}{4}$ cups
Red Star® Quick•Rise™ yeast	$2\frac{1}{4}$ tsp

Use Rapid mode and 4 Wheat menu



FAST BAKE™ BREAD RECIPES

White Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
sugar	4 tsp
salt	1 tsp
dry milk	1 TBL
bread flour	2¼ cups
Red Star® Quick•Rise™ yeast	3½ tsp

Use Fast Bake™ mode and 1 White menu

Potato Bread

	1 lb.
egg, room temp. +	1
enough water 80°F/27°C to =	¾ cup + 1 TBL
oil	2 TBL
sugar	4 tsp
salt	1 tsp
dry milk	2 TBL
white pepper	⅛ tsp
dry instant potato buds	¼ cup
green onion tops, chopped	1 TBL
bread flour	2 cups + 2 TBL
Red Star® Quick•Rise™ yeast	3½ tsp

Use Fast Bake™ mode and 1 White menu



FAST BAKE™ BREAD RECIPES (CONTINUED)

Cinnamon Raisin Bread

	1 lb.
water 80°F/27°C	$\frac{3}{4}$ cup + 1 TBL
oil	1 TBL
brown sugar	2 TBL
salt	1 tsp
dry milk	1 TBL
bread flour	$2\frac{1}{4}$ cups
cinnamon	$\frac{3}{4}$ tsp
raisins	$\frac{1}{3}$ cup
walnuts, chopped	$\frac{1}{3}$ cup
Red Star® Quick•Rise™ yeast	$3\frac{1}{2}$ tsp

Use Fast Bake™ mode and 2 Sweet menu

Holiday Bread

	1 lb.
egg, room temp. +	1
enough water 80°F/27°C to =	$\frac{3}{4}$ cup + 1 TBL
butter, softened	2 TBL
sugar	2 TBL
salt	1 tsp
bread flour	$2\frac{1}{4}$ cups
candied fruit, chopped	$\frac{1}{4}$ cup
walnuts, chopped	$\frac{1}{4}$ cup
Red Star® Quick•Rise™ yeast	$3\frac{1}{2}$ tsp

Use Fast Bake™ mode and 2 Sweet menu



FAST BAKE™ BREAD RECIPES (CONTINUED)

Honey Granola Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
honey	1 TBL
salt	1 tsp
dry milk	2 TBL
bread flour	2¼ cups
granola cereal	½ cup
Red Star® Quick•Rise™ yeast	3½ tsp

Use Fast Bake™ mode and 2 Sweet menu

Sweet Bread

	1 lb.
egg, room temp. + enough water 80°F/27°C to =	1 ¾ cup + 1 TBL
butter, softened	2 TBL
sugar	3 TBL
salt	1 tsp
dry milk	1 TBL
bread flour	2¼ cups
Red Star® Quick•Rise™ yeast	3½ tsp

Use Fast Bake™ mode and 2 Sweet menu

French Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
sugar	1 tsp
salt	1 tsp
bread flour	2¼ cups
Red Star® Quick•Rise™ yeast	3½ tsp

Use Fast Bake™ mode and 3 French menu



FAST BAKE™ BREAD RECIPES (CONTINUED)

Italian Herb Bread

	1 lb.
water 80°F/27°C	¾ cup + 1 TBL
oil	1 TBL
sugar	1 TBL
salt	1 tsp
bread flour	2¼ cups
dried Italian seasoning	1½ tsp
Red Star® Quick•Rise™ yeast	3½ tsp
Use Fast Bake™ mode and 3 French menu	

Light Wheat Bread

	1 lb.
water 80°F/27°C	1 cup
oil	1 TBL
brown sugar	2 TBL
salt	1 tsp
dry milk	1 TBL
bread flour	1¾ cups
whole wheat flour	½ cup
Red Star® Quick•Rise™ yeast	3½ tsp
Use Fast Bake™ mode and 4 Wheat menu	

Whole Wheat Bread

	1 lb.
water 80°F/27°C	1 cup + 1 TBL
oil	2 TBL
brown sugar	3 TBL
salt	1 tsp
dry milk	2 TBL
whole wheat flour	2¾ cups
Red Star® Quick•Rise™ yeast	3½ tsp
Use Fast Bake™ mode and 4 Wheat menu	



GLUTEN-FREE BREAD RECIPES

Gluten-Free Breads are yeast-leavened breads for people who cannot tolerate wheat, oats, barley or rye in their diet. Follow these directions for all gluten-free breads.

Gluten-Free Hints

- Water temperatures must be 80°F/27°C.
- Red Star® Quick•Rise™ Yeast must be used.
- Using extra-large eggs will provide the moisture needed for the bread as well as giving structure to the bread.
- The first time you try a new recipe, measure two tablespoons out of the total amount of water specified and put in a separate cup. Watch as the Bread Baker mixes the ingredients. If after a few minutes the dough looks dry, add one tablespoon of water at a time. When the dough is the right consistency, it should swirl about in the Bread Baker with a definite raised pattern on top. If necessary, add rice flour one tablespoon at a time until the appropriate consistency is achieved.
- Even the best of gluten-free bread will become very solid after standing for a time. This does not mean that it is stale. Just place bread in a microwave for a short time and it will appear to be freshly baked.
- If the bread falls after baking, there was too much liquid in proportion to the flour. Use less liquid and/or increase xanthan gum next time.
- There is a lot of retained heat in the oven cavity. For best results, remove bread pan from Bread Baker immediately after baking process is complete. Allow bread to remain in the bread pan for 10 minutes before turning out on to a wire cooling rack.

Special Ingredients

- Red Star® Quick•Rise™ Yeast does not contain wheat gluten or other cereal proteins that cause an allergic reaction in people with gluten intolerance.
- Xanthan gum is manufactured from corn and substitutes for the missing gluten, giving structure so that the gluten-free flours can rise. This is the ingredient that allows for excellent bread. Xanthan gum and guar gum may be interchanged, although some people have a laxative effect from guar gum.



GLUTEN-FREE BREAD RECIPES (CONTINUED)

Country White Bread

	1 loaf
water 80°F/27°C	½ cup + 3 TBL
eggs	2 extra lg
oil	2 TBL
cider vinegar	½ tsp
sugar	2 TBL
salt	1 tsp
dry milk	6 TBL
white rice flour	1½ cups
soy flour	2 TBL
potato starch flour	½ cup
tapioca flour	3 TBL
xanthan gum	1 tsp
Red Star® Quick•Rise™ yeast	1½ tsp

Use Fast Bake™ mode and 1 White menu

Method

1. Remove the Bread Pan from the Bread Baker. Attach the Kneading Blade onto the Shaft. Make sure all ingredients except water are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C/baby bottle temperature) and pour into the Bread Pan.
3. Place whole, uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature before adding to the pan.
4. Use a measuring spoon to measure the oil and cider vinegar; add to the Bread Pan.
5. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the Bread Pan.
6. Lightly spoon white rice flour into a measuring cup; level off with the straight edge of a knife and add to the Bread Pan. Repeat for the soy flour, potato starch flour and tapioca flour.
7. Use a measuring spoon to measure the xanthan gum; level off with the straight edge of a knife and add to the Bread Pan. Smooth into all corners.



GLUTEN-FREE BREAD RECIPES (CONTINUED)

8. Use a measuring spoon to carefully measure the Red Star® Quick•Rise™ yeast; level off with the straight edge of a knife and add to the Bread Pan.
9. Place the Bread Pan securely into the Bread Baker. Close the Lid.
10. Select Fast Bake™ mode and 1 White menu. Press **START**.
11. After 5 minutes of the the kneading process, check the mixture. It should swirl about in the machine with a definite raised pattern on top. At this time, use a rubber spatula to push any flour or dough that may be on the sides of the Bread Pan down into the mixture while the blade is stirring.
12. The beeper sounds when the bread has finished baking.
13. Use oven mitts to carefully remove the Bread Pan at the end of the baking process.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

14. Allow bread to remain in the Bread Pan for 10 minutes. Turn Bread Pan upside down and shake several times to release the bread. Do not use metal utensils inside the Bread Pan or Bread Baker. Remove the Kneading Blade.
15. When the bread has completely cooled, approximately 1 hour, store in an air tight container.



GLUTEN-FREE BREAD RECIPES (CONTINUED)

Corn Meal Bread

	1 loaf
water 80°F/27°C	½ cup + 6 TBL
eggs	2 extra lg
oil	2 TBL
cider vinegar	½ tsp
brown sugar	4 tsp
salt	1 tsp
dry milk	6 TBL
white rice flour	1½ cups
tapioca flour	2 TBL
yellow corn meal	¾ cup
xanthan gum	1 tsp
Red Star® Quick•Rise™ yeast	1½ tsp
Use Fast Bake™ mode and 1 White menu	

Lemon Walnut Bread

	1 loaf
water 80°F/27°C	¾ cup + 2 TBL
eggs	2 extra lg
oil	2 TBL
cider vinegar	½ tsp
lemon peel, grated	1½ tsp
sugar	2 TBL
salt	1 tsp
dry milk	½ cup
white rice flour	1½ cups
potato starch flour	½ cup
tapioca flour	¼ cup
xanthan gum	1 tsp
walnuts, chopped	½ cup
Red Star® Quick•Rise™ yeast	1½ tsp
Use Fast Bake™ mode and 1 White menu	



GLUTEN-FREE BREAD RECIPES (CONTINUED)

Cheddar Confetti Bread

	1 loaf
water 80°F/27°C	$\frac{3}{4}$ cup + 1 TBL
eggs	2 extra lg
cider vinegar	$\frac{1}{2}$ tsp
Cheddar cheese, shredded	$\frac{2}{3}$ cup
sugar	4 tsp
salt	1 tsp
dry milk	$\frac{1}{4}$ cup
white rice flour	1½ cups
potato starch flour	6 TBL
soy flour	3 TBL
tapioca flour	6 TBL
onion powder	$\frac{3}{4}$ tsp
dry mustard	$\frac{3}{4}$ tsp
xanthan gum	1 tsp
Red Star® Quick•Rise™ yeast	1½ tsp

Use Fast Bake™ mode and 1 White menu



GLUTEN-FREE BREAD RECIPES (CONTINUED)

Cinnamon Raisin Bread

	1 loaf
water 80°F/27°C	$\frac{3}{4}$ cup + 2 TBL
eggs	2 extra lg
oil	2 TBL
cider vinegar	$\frac{1}{2}$ tsp
sugar	3 TBL
salt	1 tsp
dry milk	6 TBL
white rice flour	1½ cups
potato starch flour	$\frac{1}{4}$ cup
soy flour	3 TBL
tapioca flour	$\frac{1}{2}$ cup
cinnamon	1 tsp
raisins	$\frac{1}{2}$ cup
xanthan gum	1 tsp
Red Star® Quick•Rise™ yeast	1½ tsp
Use Fast Bake™ mode and 1 White menu	



DOUGHS

Pasta Dough

water 80°F/27°C	¼ cup
egg, beaten	1
olive oil	1 TBL
salt	½ tsp
all-purpose flour	1 cup
semolina flour	½ cup

Use Dough mode and 1 Pasta menu

NOTE: Recipe makes 3 servings. For 6 servings, double recipe and use both Bread Pans.

Method

1. When cycle is complete, turn dough onto lightly floured surface. Using a hand-cranked pasta machine or rolling pin, roll dough out to desired thickness.
2. Cut into desired width (8-inch strips for narrow or 4-inch for medium width.) Cook in boiling water for 10 to 15 minutes.

Dinner Rolls

	12 rolls
egg, room temp. +	1
enough water 80°F/27°C to =	¾ cup
butter, softened	2 TBL
sugar	2 TBL
salt	½ tsp
dry milk	2 TBL
bread flour	2 cups
Red Star® active dry yeast	1 tsp

Use Dough mode and 2 Dough menu

Method

1. When cycle is complete, turn the dough onto floured surface. Divide into 12 equal pieces. Shape each piece into a smooth ball.
2. Place in greased 9-inch square or round pan. Cover and let rise in warm place until indentation remains after touching side of roll.
3. Bake at 350°F/177°C for 15 to 25 minutes, or until golden brown. Remove from pan. Serve warm or cool.



DOUGHS (CONTINUED)

Wheat Dinner Rolls

	12 rolls
water 80°F/27°C	$\frac{3}{4}$ cup
oil	1 TBL
brown sugar	2 TBL
salt	$\frac{1}{2}$ tsp
dry milk	1 TBL
bread flour	$1\frac{1}{4}$ cups
whole wheat flour	1 cup
Red Star® active dry yeast	$1\frac{1}{2}$ tsp

Use Dough mode and 2 Dough menu

- | | |
|---------------|--|
| Method | <ol style="list-style-type: none">1. When cycle is complete, turn the dough onto floured surface. Divide into 12 equal pieces. Shape each piece into a smooth ball.2. Place in greased 9-inch square or round pan. Cover and let rise in warm place until indentation remains after touching side of roll.3. Bake at 350°F/177°C for 15 to 25 minutes, or until golden brown. Remove from pan. Serve warm or cool. |
|---------------|--|



DOUGHS (continued)

Challah Braid

	1 braid
egg, room temp. + enough water 80°F/27°C to =	1 ¾ cup
oil	2 TBL
sugar	1½ TBL
salt	1 tsp
bread flour	2 cups
Red Star® active dry yeast	1 tsp

Use Dough mode and 2 Dough menu

Method

1. Remove dough from Bread Pan. Place dough on a lightly floured work surface.
2. Cut dough into 3 equal portions. Roll each piece into a 10-inch rope. Pinch ropes together at one end, braid together. Pinch together at other end to secure braid.
3. Cover, let rise until indentation remains after touching the side of the braid.
4. Bake in preheated oven at 375°F/190°C for 25 minutes or until done.



DOUGHS (continued)

Cinnamon Rolls

24 rolls

Dough

egg, room temp. + enough water 80°F/27°C to =	1 ¾ cup + 1 TBL
oil	1 TBL
sugar	1 TBL
salt	½ tsp
bread flour	2¼ cups
Red Star® active dry yeast	1½ tsp

Filling

dark brown sugar	1 TBL
butter, softened	3 TBL
cinnamon	2½ tsp

Icing

butter, softened	3 TBL
powdered sugar	⅓ cup
vanilla	1 tsp
water	2 TBL

Place dough ingredients only in Bread Pan.

Use Dough mode and 2 Dough menu

Method

1. When cycle is complete, divide dough in half. On lightly floured surface, roll half into a 12 x 9-inch rectangle. Combine filling ingredients and sprinkle half evenly over dough.
2. Starting with the longer side, roll up tightly, pinch edge to seal cut into 12 slices. Place on greased cookie sheet or cake pan. Repeat with remaining half of dough.
3. Cover, let rise until indentation remains after touching the side of the roll. Bake in preheated oven at 350°F/177°C for 20 to 25 minutes.
4. Remove from cookie sheet. Combine icing ingredients, adding only enough water to smooth. Drizzle over warm rolls.



DOUGHS (continued)

Breadsticks

egg, room temp. + enough water 80°F/27°C to =	1 ¾ cup
oil	2 TBL
sugar	1 TBL
salt	¾ tsp
bread flour	2¼ cups
Red Star® active dry yeast	1½ tsp

Use Dough mode and 2 Dough menu

Method

1. Place dough on lightly floured surface. Let dough rise for 5 minutes. With a lightly floured rolling pin, roll dough into a 4-inch thick rectangle. Square off edges. If desired, brush the surface with egg wash and sprinkle lightly with grated parmesan or cheddar cheese or desired seed, herbs or spices.
2. Cut into 8-inch long by 4-inch wide strips. Carefully place on a lightly greased baking sheet, allowing 2-inch between each.
3. Bake in preheated oven at 375°F/190°C for 15 to 20 minutes, or until golden brown.



DOUGHS (CONTINUED)

Soft Pretzels

	12 pretzels
water 80°F/27°C	$\frac{3}{4}$ cup
oil	2 TBL
sugar	1 TBL
salt	$\frac{1}{2}$ tsp
bread flour	2 cups
Red Star® active dry yeast	$1\frac{1}{2}$ tsp

Use Dough mode and 2 Dough menu

Method

1. When cycle is complete, turn the dough onto floured surface. Divide into 12 equal pieces. On lightly floured surface, roll each piece into an 18-inch rope. Shape rope into circle, overlapping about 4 inches from each end and leaving ends free.
2. Take one end of dough in each hand and twist at the point where the dough overlaps. Carefully lift ends across to the opposite edge of circle. Tuck ends under edge to make a pretzel shape, moisten and press to seal.
3. Place on greased cookie sheet. Let rise, uncovered until puffy, about 20 minutes.
4. Meanwhile, in a 3-quart stainless or enameled saucepan, bring 2 quarts water and $\frac{1}{3}$ cup baking soda to boil. Lower 1 or 2 pretzels into saucepan, simmer for 10 seconds on each side. Lift from water with a slotted spoon or spatula, drain.
5. Place on well-greased cookie sheet. Let dry briefly. Brush with egg white, sprinkle with coarse salt. Bake at 425°F/218°C for 12 to 15 minutes or until browned. Remove from cookie sheet. Serve warm with butter or mustard, if desired.



DOUGHS (continued)

Pizza Crust

	2 (12-inch) crusts
water 80°F/27°C	¾ cup
olive oil	1 TBL
sugar	1 TBL
salt	½ tsp
bread flour	2¼ cups
Red Star® active dry yeast	1 tsp

Use Dough mode and 3 Pizza menu

Method

1. Divide dough into 2 parts. On lightly floured surface, roll or pat dough into a 12-inch circle. Place on greased pizza pan.
2. Spread/sprinkle with favorite pizza toppings. Bake at 425°F/218°C for 20 minutes or until toppings are bubbling and/or melted.

Pizza Crust Variations

1. Substitute ½ to 1 cup whole wheat flour for same amount of bread flour.
2. Add 1 tablespoon crushed herbs (oregano, Italian spices, etc.) to ingredients just before adding oil.
3. Add 1 cup grated or shredded cheese (Parmesan, Romano, Cheddar or pepper jack) to ingredients just before adding oil.



DOUGHS (continued)

Bagels

	9 bagels
water 80°F/27°C	¾ cup
sugar	2 TBL
salt	1 tsp
bread flour	2 cups
Red Star® active dry yeast	2¼ tsp
Use Dough mode and 4 Bagel menu	
boiling water	3 qts
barley malt syrup	1 TBL

Method

1. Bring 3 quarts water to boil in a large pot. Stir in 1 tablespoon barley malt syrup.
2. Place dough on a lightly floured surface. Let dough rest for 5 minutes.
3. Cut dough into 9 equal pieces. Roll each into a smooth ball. Flatten balls and poke a hole in the middle of each with your thumb. Next, twirl the dough to enlarge the hole and even out the dough around it. Cover bagels with a clean cloth and let rest for 10 minutes.
4. With a large metal spatula, carefully transfer bagels to boiling water, three at a time. Let boil for 1 minute, turning bagels over midway. Remove bagels from water with a slotted spoon and drain briefly on a clean towel. Transfer drained bagels to baking sheets, four to five bagels per sheet.
5. If desired, glaze tops of bagels with egg white and sprinkle with poppy or sesame seeds, coarse salt and/or reconstituted dry onions. Bake bagels in pre-heated oven at 375°F/190°C for 20 to 25 minutes, or until well-browned.



JAM

Use the basic recipe provided here as a guide to making a variety of jams using the Specialty Jam setting on your Bread Baker. For other fruit-flavored jams, substitute the desired fruit for the strawberries. Do not double recipe unless you plan to use both Bread Pans. Using a larger amount of ingredients may cause the mixture to boil over. Watch jam making process carefully. If mixture begins to boil over the pan into the baking chamber, stop the machine immediately. Allow machine to cool and clean thoroughly.

If you find that the finished jam is not thick enough, repeat the Jam setting.

Strawberry Jam

frozen strawberries, thawed and crushed, unsweetened OR	1 (8-oz) pkg
fresh strawberries	1½ cups
sugar	1 cup
lemon juice	1½ tsp

Use Special mode and 1 Jam menu

Hand Shaping

1. Place ingredients in Bread Pan in the order listed. In jam-making, sugar needs to dissolve completely. If necessary, use a rubber spatula to stir ingredients.
2. When cycle is complete, use oven mitts to remove the Bread Pan from the machine. Mixture will be very hot.
3. Using a metal spoon, skim off foam from top and discard. Pour jam into sterilized jars or containers. Refrigerate or freeze.



CAKES

Use the Cake menu to mix and bake packaged cake and muffin mixes.

When you use your own cake recipes, remember that one Bread Pan is equal in volume to one 8-inch or 9-inch round cake pan. If recipe makes two layers, divide ingredients in half for each Bread Pan. Always scrape down sides of pans after 5 minutes of mixing to incorporate all ingredients.

Easy Cake Recipe

cake mix, any flavor	1 box (1 lb, 2.25-oz)
water	1¼ cups
vegetable oil	⅓ cup
eggs	3 lg

Use Special mode and 3 Cake menu

Method

1. For best results, grease bottom of Bread Pan. To make 2 cake loaves, divide ingredients in half as follows. In each Bread Pan, place ½ cup plus 2 tablespoons water, 2½ tablespoons vegetable oil, 1½ eggs and a scant 2 cups cake mix.
Note: One egg measures 3 tablespoons. Beat egg and measure out 1½ tablespoons for ½ egg.
2. Use Special mode and 3 Cake menu. After 5 minutes of mixing, scrape down sides of pans with rubber spatula to incorporate all ingredients.
3. When cycle is complete, remove Bread Pans and allow cake to cool in pans on a cooling rack for 10 minutes before removing from bread pan(s) to cool completely. Decorate cake as desired.



CAKES (continued)

Carrot Cake

eggs, room temperature	2 lg
oil	¼ cup
carrots, uncooked-grated	1 cup
orange extract	1 tsp
salt	1/8 tsp
cinnamon	1 tsp
sugar	¾ cup
all-purpose flour	¾ cup + 2 TBL
baking powder	½ tsp
baking soda	½ tsp

Use **Special mode** and **3 Cake menu**

Frosting

cream cheese, softened	3 oz
butter, softened	3 TBL
orange extract	1 tsp
powdered sugar	1½ cups
pecans, chopped	¼ cup

Method

1. Remove the Bread Pan from the machine. Attach the Kneading Blade onto the shaft. Make sure all ingredients are at room temperature. Eggs in the shell may be placed in a bowl of warm water for 15 minutes to bring to room temperature. Add warm eggs to pan.
2. Use a measuring cup to measure oil. Add to pan.
3. Measure grated (not chopped) carrots with a dry measuring cup – do not pack. Place in the pan.
4. Use a measuring spoon to measure the orange extract, salt, and cinnamon; level off with a straight edge of a knife and add to the pan.
5. Use a dry measuring cup to measure sugar and level off with the straight edge of a knife. Add to pan.
6. Spoon flour into a dry measuring cup and level off with the straight edge of a knife. Add to pan.



CAKES (CONTINUED)

7. Use a measuring spoon to measure the baking powder and baking soda; level off with a straight edge of a knife and add to the pan.
8. Place the Bread Pan into the machine and close the Lid. Select Special mode and 3 Cake menu. Press **START**.
9. After 4 minutes of the kneading process, the cake should be manually stirred. Using a plastic or rubber spatula, scrape down the sides to the bottom of the pan while the blade is stirring.
10. When the beeper sounds, the bake cycle is complete.
11. Use oven mitts to carefully remove the pan and place on a flat heat-resistant surface. Use a thin, rubber or plastic spatula and gently loosen the cake from the sides of the pan. Allow cake to remain in the Bread Pan on a cooling rack for 10 minutes.
12. Using oven mitts, carefully turn pan upside down and shake in an up and down motion to release the cake. Remove Kneading Blade from bottom of cake if necessary.
13. Prepare frosting by blending cream cheese, butter and orange extract in a bowl with an electric mixer until creamy. Stir in powdered sugar and pecans until well-blended. Frost cake. Store in refrigerator.



CAKES (CONTINUED)

Pound Cake

egg, room temp. + enough milk 80°F/27°C to =	1 lg 2/3 cup
butter, melted	1 TBL
vanilla extract	1 tsp
vanilla cook & serve pudding & pie filling	1/4 cup
Jiffy® one layer yellow cake mix	1pkg

Use Special mode and 3 Cake menu

Frosting

vanilla cook & serve pudding & pie filling	1/4 cup
milk	3/4 cup
powdered sugar	1 cup

Boil pudding, milk and sugar. Cook until thick.

lemon extract	1 1/2 tsp
yellow food coloring	2 drops

Stir in extract and coloring and frost cooled cake.

Poppy Seed Pound Cake

1 lg egg + 1 lg yolk + enough milk 80°F/27°C to =	3/4 cup
oil	1/3 cup
butter extract	1 1/2 tsp
almond extract	1 1/2 tsp
orange extract	1 1/2 tsp
all-purpose flour	1 1/2 cups
salt	1/2 tsp
sugar	3/4 cup + 2 TBL
poppy seeds	1 1/2 TBL
baking powder	1 tsp

Use Special mode and 3 Cake menu

At the end of the cycle, select the Bake menu and bake approximately 10 more minutes. Place warm cake in dish with sides. Immediately prepare glaze.



CAKES (continued)

Glaze

frozen concentrated orange juice, thawed*	¼ cup
sugar	½ cup

Heat juice until sugar dissolves.

butter flavoring	1½ tsp
almond extract	1½ tsp
orange extract	1 tsp

Remove from heat and stir in flavorings and extracts. Allow to cool 15 minutes. Poke holes in top of warm cake with a toothpick and pour glaze over top.

**Frozen concentrated lemonade, thawed, may be substituted.*

Chocolate Pudding Cake

egg, room temp. + enough milk 80°F/27°C to =	1 lg ⅔ cup
butter, melted	1 TBL
chocolate cook & serve pudding & pie filling	¼ cup
Jiffy® one layer Devil's Food cake mix	1 pkg

Use Special mode and 3 Cake menu

Topping

chocolate cook & serve pudding & pie filling mix	¼ cup
milk	¾ cup
powdered sugar	1 cup

Boil pudding, milk and sugar. Cook until thick. Frost cooled cake.



CAKES (continued)

Butter Cake

eggs, room temperature	2 lg
butter, melted	¼ cup
water 80°F/27°C	⅓ cup
butter extract	1½ TBL
vanilla extract	1½ tsp
almond extract	2 tsp
salt	⅛ tsp
all-purpose flour	1 cup
sugar	¾ cup
almonds, sliced	¼ cup
baking powder	¾ tsp
baking soda	¾ tsp

Use **Special mode** and **3 Cake menu**

Frosting

cream cheese, room temperature	3 TBL
butter, softened	2 TBL
almond extract	1 tsp
powdered sugar	1½ cups

Blend together cream cheese, butter, extract and sugar with electric mixer until creamy.

almonds, sliced	¼ cup
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Stir in almonds and frost cooled cake. Store in refrigerator.

BAKE

The Bake cycle may be used to finish baking a cake, quick bread or gluten-free bread. Use a toothpick to see if the food is done. If it is not done, use the Bake cycle that is preset for one hour to finish baking. Check often to see if it is done.

Use **Special mode** and **4 Bake menu**



QUICK BREADS

Quick breads are made with baking powder and baking soda that are activated by moisture and heat. The batter is mixed only long enough to blend all the ingredients, then baked immediately.

For perfect quick breads, it is suggested that all liquids (water, milk, eggs, oil, butter) be placed in the bottom of the Bread Pan, with dry ingredients on top. After securing the Bread Pan in the machine, select the Special Mode and 2 Quick Bread menu setting.

During the initial mixing of quick bread batters, dry ingredients may collect in the corners of the pan. It will be necessary to help the machine mix to avoid flour clumps. If so, use a rubber spatula.

When the cycle is complete, the machine will beep. Before removing pan from Bread Baker, test bread for doneness by inserting a toothpick or cake tester into the center top. Remove the toothpick. If the quick bread is done, the toothpick will come out clean. However, if there is batter on the toothpick, set the machine on Bake setting to continue baking additional time as needed. Check bread after 10-minute increments. Depending on the size of loaf and moistness of the batter, 10-30 additional minutes may be necessary.

Note: The complete Bake setting is 60 minutes. The Bread Baker will indicate 1:00.

When baking is complete, remove the pan from the machine and allow the bread to remain in the pan on a cooling rack for 10 minutes to “set.” Quick breads are more fragile than yeast breads. They must set in the pan before unmolding to allow the steam to subside and the interior of the loaf to become more firm. Use a thin, rubber or plastic spatula and gently loosen the quick bread from the sides of the pan.

Remove the bread from the pan and cool on a wire rack before slicing.

Muffin Quick Bread

butter, softened	½ cup
sugar	6 TBL
salt	¼ tsp
eggs	2 lg
dry milk	2 TBL
vanilla extract	½ tsp
all-purpose flour	1 ¼ cups
baking powder	2 tsp

Use Special mode and 2 Quick Bread menu



QUICK BREADS (continued)

Raisin Quick Bread

butter, softened	½ cup
sugar	6 TBL
salt	¼ tsp
eggs	2 lg
milk	¼ cup
vanilla extract	½ tsp
raisins	¼ cup
all-purpose flour	1¼ cups
baking powder	2 tsp

Use Special mode and 2 Quick Bread menu



TROUBLESHOOTING

General Performance and Operation Questions and Answers

Symptom	Possible Solution
What should I do if the Kneading Blade comes out with the bread?	Remove it with a crochet hook or the end of a mixer beater before slicing the bread. Since the blade can be separated from the pan, it is not a malfunction if it comes out in your bread.
Why does my bread sometimes have some flour on the side crust?	Your dough may be too dry. Next time, check your recipe and measuring. You may need to add more liquid, 1-3 teaspoons at a time. After 5 minutes of kneading, use a rubber spatula to scrape down the sides of the pan to mix in all the ingredients. You can simply trim off that portion of the outer crust.
Why isn't the dough mixing? I can hear the motor running.	The Kneading Blade or Bread Pan may not be inserted properly. Make sure the Bread Pan has clicked into place.
How long does it take to make bread?	See Bread Baker Cycle Times, page 21.



TROUBLESHOOTING (CONTINUED)

Why can't I use the Timer when baking with fresh milk?

Milk will spoil if it is left sitting in the machine too long. Perishable ingredients, such as eggs and milk, should never be used with the Timer feature.

If the power goes out in the middle of a cycle, will my Bread Baker finish baking bread or making dough?

If the power failure is no more than approximately 15 minutes, the Bread Baker resumes the cycle where it left off and will finish baking bread or making dough.

Why do I have to add the ingredients in a certain order?

This allows the Bread Baker to mix the ingredients in the most efficient manner possible. When using the Timer, it also keeps the yeast from combining with the liquid before the dough is mixed.

When setting the Timer for morning, why does the machine make sounds late at night?

The machine must start operation several hours before the bread will be ready. These sounds are made by the motor when kneading the dough. It is a normal operation, not a malfunction.

What size loaf does the Bread Baker make?

Your Bread Baker makes two 1-pound loaves of bread. This size is referred to as Regular in some Bread Baker recipe books.

The Kneading Blade is stuck in the Bread Pan after baking. How do I get it out?

If the Kneading Blade gets stuck, pour hot water into the Bread Pan. Rotate the Kneading Blade to clean under it, then remove blade and clean inside. See Cleaning and Storing, pages 19-20.

How many watts is my Bread Baker?

Please refer to the rating label on the machine.

Can I wash the Bread Pans in the dishwasher?

No. The Bread Pans and Kneading Blades must be washed by hand. Do not immerse the pans in water.



TROUBLESHOOTING (CONTINUED)

What will happen if I leave the finished bread in the Bread Baker?

The Keep Warm cycle will keep it warm and prevent it from becoming soggy for 1 hour. If the bread is left in the pan after 1 hour, it may start to become soggy.

Why did the dough only partially mix?

Check to make sure the Kneading Blades and Bread Pans are inserted properly. Also, check the dough consistency. After 5 minutes of kneading, check dough. If too dry, add liquid. If too moist, add flour. Only add ½ to 1 tablespoon at a time.

Why didn't the bread rise?

The yeast could be old or expired or, possibly, no yeast was added at all. Check to see if your yeast is fresh. Also, monitor the dough consistency. After 5 minutes of kneading, check dough. If too dry, add liquid. If too moist, add flour. Only add ½ to 1 tablespoon at a time.

Why can't the delayed Start/Finish be set for more than 13 hours?

The maximum length of delay is approximately 13 hours for Basic or Rapid setting. See Using The Timer, page 18.

Why can't I operate the machine when the Display Window shows "E00" or E01"?

If the temperature in the Baking Chamber is higher than 122°F/50°C, the Display Window will show "E01." If the temperature is lower than 14°F/-10°C, the Display Window will show "E00." Let the machine cool down or warm up before you make bread.

How will I know when to add fruits and nuts to the bread?

When it is time to add ingredients, such as fruits or nuts the Bread Baker will beep. If it is more convenient for you to add them at the start, you will still have acceptable results. However, the added ingredients may be broken apart during kneading. See Bread Baker Cycle Times, page 21.

My baked bread is too moist. What can I do?

Humidity may affect the dough. After 5 minutes of kneading, check the dough consistency. If it appears too moist, add more flour, ½ to 1 tablespoon at a time. For best results, remove the baked bread from the pan soon after the baking is completed.



TROUBLESHOOTING (continued)

Ingredients/Recipes Questions and Answers

Symptom	Possible Solution
Why do I get air bubbles at the top of the bread?	This can be caused by using too much yeast.
When using raisins, the Bread Baker crushes them. How can I avoid this?	Add raisins, nuts etc., at the Fruit and Nut Beep. For best results, use dry raisins. Also, check your dough consistency 5 minutes into kneading. If the dough is too dry, it will not incorporate the raisins easily.
Why does my bread rise and then collapse or crater?	The bread may be rising too fast. To reduce the rate of rising, reduce the amount of water and/or increase the amount of salt and/or decrease the amount of yeast.
Can I use my favorite bread recipes (traditional yeast bread) in my Bread Baker?	Yes, but you will need to experiment to get the right proportion of ingredients. Become familiar with the bread baker and make several loaves of bread from recipes provided before experimenting. Never exceed a total amount of 2½ cups flour. Use the recipes in this book to help determine the ratio of flour to liquid and amounts of yeast, sugar, salt and fat to use.
Why do the loaves vary in height and weight? The whole wheat and multi-grain breads are always shorter. Am I doing something wrong?	No, it is normal for whole wheat and multi-grain breads to be shorter and more dense than basic or French breads. Whole wheat and rye flours are heavier than white bread flour; therefore, they don't rise as much during the bread making process. They also typically have added ingredients, such as oats, bran, nuts and raisins, which contribute to the shorter height and more dense texture.



LIMITED ONE YEAR WARRANTY

Warranty: This Breadman® product is warranted by Salton, Inc. to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

Warranty Coverage: This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible. Wear and tear for the Bread Pans and Paddles is not considered a manufacturer's defect.

Implied Warranties: ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair: Should the appliance malfunction, you should first call toll-free 1 (800) 233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number TR2828 when you call.

In-Warranty Service (USA): For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization 1 (800) 233-9054.

Out-of Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

For Products Purchased in the USA, but Used in Canada: You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

Risk During Shipment: We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

To return the appliance, ship to:

Attn: Repair Center
Salton, Inc.
708 South Missouri Street
Macon, MO 63552

To contact us, please write to or call:

Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1 (800) 233-9054
E-mail: Salton@Saltonusa.com

Limitation of Remedies: No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and **in no event shall Salton be liable for any incidental or consequential damages, losses or expenses.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Legal Rights: This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

For more information on Salton products: visit our website: www.breadman.com, or www.esalton.com

IMPORTANT NOTICE

*If any parts are missing or defective,
DO NOT return this product.
Please call our Consumer Service Department for assistance.*

800-233-9054 Monday—Friday 8am—5pm CST
Thank you



If, after reading this instruction
booklet, you still have questions about using the
Breadman® Corner Bakery Bread & Dessert Maker,
please write or call:

Salton, Inc.
P.O. Box 7366
Columbia, MO 65205-7366
1-800-233-9054
Monday—Friday 8am—5pm CST

For more information on Salton, Inc. products, E-mail us at:

breadman@saltonusa.com

OR, visit our website:

<http://www.breadman.com>

or www.eSalton.com